



PECORINO

Vino spumante

Brut



VINE

100% Pecorino

PRODUCTION AREA

Italy

TECHNOLOGY

A delicate sparkling wine obtained from controlled fermentation of the wine in small autoclaves at low temperatures

BUBBLES

Abundant and evanescent, fine grained and persistent perlage

COLOUR

Greenish yellow, luminous and limpid

AROMA

Fruity, citrus hints, then apple and pear, characteristic and of great elegance

TASTE

Clean, very smooth with a citrus trail of grapefruit

ALCOHOL CONTENT

12%vol

RESIDUAL SUGAR

1.1%

ATMOSPHERIC PRESSURE

5atm 20 °C

SERVING TEMPERATURE

6-8 °C

SERVING SUGGESTIONS

Ideal for aperitifs, fish based first courses

STORAGE

*Store in a cool, dry place away from direct light and heat.
Refrigerate before serving*

Guido Strappelli

